



TRINITY HILL

2012 Gimblett Gravels Chardonnay

Vineyards: Sourced from Estate owned Gimblett Estate and Tin Shed Vineyards

Variety: Chardonnay Clones 15, 95 and Mendoza

Harvest Detail:

Picked 14th to 22nd March

Bottling Detail:

12.8 % Alcohol

6.5 g/l Acidity

3.26 pH

0.9 g/l Residual sugar

Winemaking: 2012 was a considerably cooler than average growing season in Hawkes Bay. This allowed the grapes to ripen steadily and with superb freshness and acidity. These cool seasons give fabulously concentrated Chardonnay aromas and flavours plus excellent natural acid balance.

The grapes were hand-harvested and gently whole-bunch pressed. The juice was transferred directly from the press to French oak barrels for indigenous alcoholic fermentation. The wild yeast ferments add complexity and texture. Malo-lactic fermentation was encouraged to soften acidity and give increased complexity. The wine received 12 months barrel aging on lees with regular stirring.

The Wine:

Fruit flavours are in the cool to moderate spectrum of citrus, grapefruit and white flowers. The style is mid-weight with elegant oak nicely tucked in providing texture and flavours of cashew, roast hazelnut and hints of gun flint. The structure has a tight, lean shape and whilst there is texture from malo-lactic fermentation there is no butter or fatness.

It displays delicacy but richness and the beautifully linear acidity make it a fantastic match with food. Think buttery crayfish or creamy roast chicken.

Drink 2013 to 2017